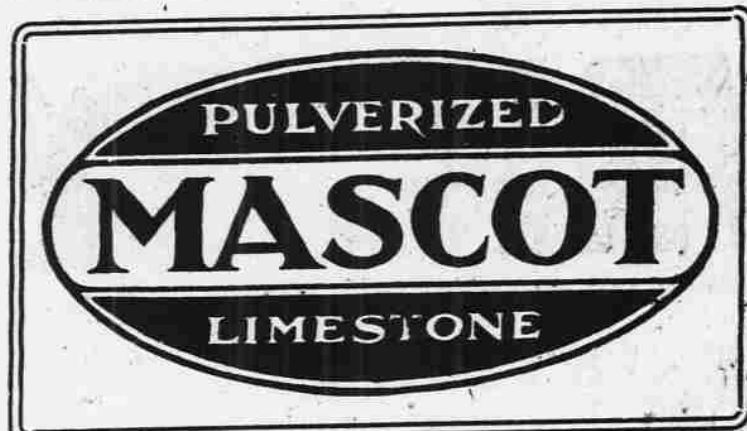


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Whenever our Nation has faced a crisis the FARMER has always been called upon to avert the disaster. HE has always responded promptly.



Tennessee Rock Lime

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MEN—Think This Over!

Editor Z. W. Whitehead, Carolina Fruit and Truckers Journal, Wilmington, N. C. September 2nd, writes us:

"I hope your sales of Lime are increasing for I know of nothing that will do more to increase the output of food crops than the free use of PULVERISED LIME on the great body of the soil in the South, and only through increased food production can this country be saved from anarchy."

American Limestone Company

Knoxville, Tennessee

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Elizabeth City, N.C.

Sales Agent

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Down Below B. V. D.

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NOTICE :- NOTICE

All watches having been in our repair department for over ninety days will be sold for repairs after October 15th. Parties having watches left here prior to July 1st will please call for them as early as possible.

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HOW PARENTS MAY HELP THE TEACHERS

A Capable Pasquotank Teacher Writes of the Responsibilities of Parents of School Children

From one of the most experienced and capable women in Pasquotank, for many years principal of one of the most progressive schools in the county, this newspaper has received the following communication which all parents of school children should read and take to heart:

"A closer relation between parents and teachers is to be desired in the interest of the pupils. If teachers knew the parents they could understand many of the peculiarities of the children, and know how to deal with them. Get acquainted with the teacher of your child, and be free to talk with the teacher about him. Visit their schoolroom in which your child is at work just as often as you can, and hear him recite. Do not go just once, but occasionally all through the session, and be as faithful and patient as you expect your child's teacher to be.

"See to it that the child is on time, and regular in attendance. So often irregularity or absence for frivolous reasons, interferes most seriously with the advancement of the pupil. This winter you can only blame yourselves if you have the Superintendent and his workers after you concerning this your duty of school attendance.

"Our public schools are our country's training ships, and in these 'Ships' you will find officers in command. You will say about them that they are just average public school teachers, but nevertheless by these your child is being prepared to direct our 'Ship of State'. In the beginning of school life down in the kindergarten, many a child learns for the first time to respect the rights of others. He learns too that community life often requires individual sacrifice, that there may result 'The greatest good to the greatest number.' As he advances from grade to grade each year adds to his store of civic knowledge, as well as knowledge of other things.

"Good training and discipline in the home is always a help to the teacher. It is often the case that the schools have to do the things which should have been done at home. Do not think your authority and responsibilities cease when your child is sent to school. The confession of many parents who bring their children to our schools and ask the teachers to take charge of them because they themselves can do nothing with them, is a sad comment on parental authority in those homes from which such children come. A child that is trained and disciplined at home rarely ever needs correction at school.

"Do not berate the teacher and say unkind things about her if she corrects your child at school. Remember there is the teacher's side of the case which the child may not understand. And unkind comments about the teacher in the presence of the child does the child more harm than the teacher. I think every teacher should be very conscientious, faithful, and patient in her work, and I believe most of them are. When the parents find they are not, they should visit the school and investigate matters. I think this a good remedy, especially for parents who value the welfare of their children, (and all do if they would only take the time to think a minute.) No one except a teacher appreciates how helpful is a word of encouragement or interest taken by parents in the school. It is sure to bear fruit a hundredfold. "Now friends, our schools in town or country cannot do everything you expect without your help and co-operation in full. So begin at the beginning of school and there will not be so much worry at the end of the term, because your child did not make his grade. By all pulling together we can help the children to be bigger and better citizens, our county the leading county in the state, and we will feel better and happier for having done our part."

"It Must Have Been Dead at Least 6 Months But Didn't Smell." "Saw a big rat in our cellar last Fall." Writes Mrs. Johnny, "and bought a 25c cake of RAT-SNAP, broke it up into small pieces. Last week while moving we came across the dead rat. Must have been dead six months, didn't smell. RAT-SNAP is wonderful." Three sizes 25c, 50c \$1.00 Sold and guaranteed by CITY DRUG STORE, CULPEPPER HWY. CO., and G. W. TWIDDY A.22-44

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NO CASES OF "FLU" IN N. C. LAST WEEK

But More Than 300 in Other States in All Parts of the U. S. A.

More than 300 cases of "flu" were reported to the United States Public Health Service from 14 states in different parts of the country last week, but the disease has not reached the proportions of an epidemic in any State. The Service announces that the cases reported were generally of a mild type. States reporting and the number of cases in each were as follows: Alabama, 20; Arkansas, 14; California, 5; Florida, 22; Georgia, 23; Kansas, 31; Kentucky, 13; Louisiana, 5; Maine, 5; Massachusetts, 42; Montana, 4; New Jersey, 20; New York, 31; Washington, 8. It will be noticed that no cases were reported last week from North Carolina.

"The fact that the cases are of a mild type would seem to be a hopeful sign," said Surgeon General Blue. "However, it is too early to make a forecast with any degree of certainty."

"The wisest thing to do is for every person to avoid contact with those affected; to keep out of crowds and crowded places; to be on the lookout for the first symptoms and when these appear to go directly to a physician. City and State authorities should not take it for granted that influenza will not return. Every sanitary precaution should be rigidly enforced until the danger has entirely passed."

HOLLOWELL--BOYCE

Tyner, N. C.—On Wednesday, Sept. 24 at 11:30 A. M., Miss Beulah Ann Boyce, daughter of Mr. and Mrs. R. D. Boyce, and Mr. Raleigh Britton Hollowell, son of Mr. and Mrs. R. B. Hollowell, were united in marriage at the home of the bride. Rev. Hollowell of Kelford, N. C., brother of the groom, officiated. The ceremony was preceded by a solo, "Unholy" by Miss Margaret Scales, of New York, a school friend of the bride, which was followed by Mendelssohn's "Wedding March."

It was an informal and quiet wedding attended by the near relatives of the bride and groom. The bride looked charming in a navy blue georgette dress with picture hat to match. Her traveling dolman coat was of navy blue velvet. Immediately after the ceremony the bride and groom left for Washington, D. C. On their return they will spend a while touring the middle west of the state.

TRYING PASTURES

With the knowledge that good pastures must be produced before any great increases in livestock production can be made farmers of eastern North Carolina are gradually adding permanent pasture demonstration to the cooperative work which they are conducting with the county agents of the Agricultural Extension Service. In Martin County, perhaps, more of these pastures have already been planted than in any other. County Agent J. L. Holliday began this movement there several years ago, and it has gradually grown in extent and importance.

Many farmers in Pasquotank are going in for pastures this year for the first time.

AHOSKIE IS GOING AFTER THAT SCHOOL

Ahoskie, the enterprising metropolis of Hertford county, is waging a campaign for \$50,000 to be given to Chowan Baptist College, of Murfreesboro, which that college will locate in Ahoskie. It was recently announced that this college will remove to some more favorable location and Edenton. Elizabeth City and Ahoskie have been mentioned as towns favored by the Board of Trustees.

THE PROGRESSIVE FARMER

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FARM AND HOME DEPARTMENT

Contributed by
GROVER W. FALLS
Farm Demonstration Agent
and
MISS MARCIE ALBERTSON
Home Demonstration Agent

Fractional Sterilization or the So-Called Three Days Process

Such vegetables as corn, lima beans, peas, spinach, squash, pumpkin, etc. cannot be sterilized in one day's processing in a hot canner. In these vegetables the bacteria is reproduced by means of spores. These spores are more resistant to heat than the bacteria developed from them. For this reason the three day process is necessary. The spores are softened by the heat from the first day's cooking, and when the can is set aside they develop into bacteria which spoils the vegetables unless the can is again cooked in boiling water, and it often happens that the spores are late in developing bacteria, so a third day's cooking is necessary.

After each day's processing the cans should be cooled as quickly as possible. Process glass jars for the required time on the first day, then push springs down tightly as you remove the jars from the canner. Remember that exhausting and processing are done at the same time with glass jars and for the same number of minutes. On the second day, raise springs after the water has begun to boil, and spring tightly when removing from the canner. Raise springs again on the third day when jars are in canner, and seal tightly when jars are removed. For screw top jars do not disturb the

seal at the second and third processing unless the rubber has blown out.

CORN. Select young tender corn, at the milky stage. Gather the same day corn is to be canned, and get it in the canner as soon as possible. Put corn in boiling water for 2 minutes, then cut from cob with sharp knife, scraping the cob with back of knife, if any of the grain is left on the cob. Place corn in kettle, cover with hot water, and bring to a boil, let boil for ten minutes. Pack in No. 2 cans or pint jars, to within one inch of the top. If there is not enough water to cover corn, add enough boiling water to cover. If field corn is used add 2 level teaspoons of sugar to each pint, one teaspoon is all that is necessary for sugar corn. Seal cans and exhaust for 5 minutes, then tip, put in canner and boil, a "jumping" boil for one hour and fifteen minutes, on each of 3 successive days. Tin cans should be plunged in a tub of cold water immediately on removing them from canner, when cool take out.

This three-day method is the only sure way of preserving corn, when a hot water canner is used. A much less troublesome method can be followed if one could go to the expense of buying a steam pressure canner. In this retort the heat can be raised to 250 degrees necessary to destroy the spores in corn, and the product can be sterilized in one 80 minute cooking.

CORN FIELD PEAS. Gather peas when barely grown, shell, place in muslin bag, plunge in boiling water and allow to cook for ten minutes. Remove and pack while hot in cans. Add 1 teaspoon of salt, and fill within 1-4 inch of the top with hot water. Process a No. 2 can, 2 1-2 hours. Process a No. 3 can, 3 hours. Older field peas will require a three day sterilization period of 1 1-2 hours each day.

LIMA BEANS. Use No. 2 cans or pint jars for beans. Select young and tender beans, grade them as to size, blanch from 2 to 4 minutes, pack in can or jar within 1-2 inch of top, fill jar with brine (1 gallon of water to one third cup of salt) or 1-2 spoon of salt to a can, fill with hot water.

PUMPKIN. The same recipe is used for pumpkin and squash. Cut in pieces and blanch from 3 to 5 minutes. Pack in tin cans or glass jars to within 1-4 inch of top. Add 1 teaspoon of salt to each quart and fill with hot water within 1-4 inch of top. Exhaust No. 3 cans 3 minutes process 1 1-2 hours; remove from canner set aside for 24 hours. After water is boiling on the second day, place cans in canner and boil same length of time as on first day. Remove from canner, and third day cook in same manner.

CANNED PEARS. Select sound, ripe medium sized fruit, cut in halves or if large in quarters, remove all hard portions from around the seed and submerge in cold water to prevent discoloration. Plunge the halves or quarters in boiling water let them cook until they can be pierced with a straw. Remove and pack closely in No. 3 tin can or quart jar. Cover with a boiling syrup made of three pounds and 9 ounces of sugar to a gallon of water. Exhaust can 3 minutes and process 20 or 30 minutes. Process quart jar 25 to 35 minutes.



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Grandma's Powdered Soap cuts the hardest grease from the greasiest pans.

Just a spoonful in the dish water—then millions of foaming, cleansings SUDS that makes dirt and grease slip right off.

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